



**Reno Bites Restaurant Week
October 8-21, 2018**

\$10 Breakfast & Lunch Menu

Classic or Smoked Salmon Benedict

\$30 Chef's 3 Course Tasting Menu

First Course

Greek Meatballs, tomato sauce, oregano, house flat bread

TSR Caesar, grilled romaine, white anchovy fillet, charred grapes, shaved pecorino, brioche croutons

Heirlooms Tomatoes, whipped burrata, toasted pine nuts, basil, balsamic, olive oil, tomato emulsion

Beets & Skordalia, braised red & gold beets, potato garlic puree, scallion, dill, olive oil

Entrees

Grilled Double Cut Pork Chop, smoked fingerling potato salad, Grecian mustard sauce, tossed greens

Beef Moussaka, Greek béchamel, eggplant, Yukon gold potatoes, pickled Romanesco, tossed arugula,
shaved almond

Braised Lamb Shank, creamy katsimaki, grated mezithra cheese, lamb jus, rosemary

Pan Roasted Salmon, blistered tomatoes, arugula, fried marcona almonds, lemon glaze

Dessert

Flourless Chocolate Cake, raspberry coulis, fresh raspberries

Greek Cheese Cake, metaxa blueberry sauce, fresh blueberries

Butterscotch Bread Pudding, house brioche, vanilla ice cream, Kimmies' candies